



# FIGS RESTAURANT

## LUNCHTIME MENU

*Figs serves great, honest food with a modern twist*

allergen information

For food allergies & intolerances please advise the person taking the order if you suffer from any food allergies or intolerances as we have a separate menu available. However on this menu we have highlighted dishes **GA** for which a Gluten Free Alternative is available. Please make your server aware at every stage of ordering if you require a gluten free alternative. Every effort is made to minimise the risk of cross contamination of ingredients however our suppliers and our kitchens do handle foods that contain gluten and nuts. All items marked with a **V** are suitable for vegetarians.

### lunchtime special

two courses **£12.95** three courses **£14.95**  
This menu is served from 12noon – 2pm tuesday to thursday, 12noon – 3pm friday & saturday. This offer is per person, so each course will be served separately. Any upgrade to 'proper chips' will be charged at a £1.50 supplement.

### starters

#### figs soup & rustic bread

always homemade in our kitchen, a bowl of gourmet soup topped with a matching garnish, served with rustic bread & herby butter

#### garlic & parsley mushrooms on toast **GA**

sliced mushrooms tossed in garlic & parsley butter. Served on bruschetta

#### smoked salmon with prawns **GA**

smoked salmon topped with cold water prawns in a seafood dressing, garnished with leaves

#### herby panko brie with 'jammy sauce'

deep fried brie, smothered in herby panko crumbs, served with a 'jammy' sauce of redcurrant & orange. Finished with leaves

### mains

#### sticky belly pork with apple sauce & crackling **GA**

melt in your mouth belly pork in a barbecue & honey sticky sauce, served on whipped potatoes & hispi cabbage with caramelised shallots. Topped with apple sauce and a stick of crackling

#### proper 'salt & pepper' seafood with chilli jam

salt and pepper seafood is a great dish. Crispy on the outside and soft on the inside. With little spicy pieces of pepper, garlic, onion, red & green chilli. Served with chilli jam & 'proper chips'

#### fillet steak medallion with a classic bourguignon style sauce **GA**

fillet steak medallion (approx. 4oz) cooked pink. Served on a melange of potatoes & vegetables, drenched in a bourguignon style sauce rich in shallots, mushrooms, bacon & red wine

#### pan fried halloumi on figs 'superfood' salad **GA V**

pan fried halloumi served on a figs 'superfood' salad of leafy green spinach & green leaves topped with crunchy green vegetables, thinly sliced chilli & pine nuts. Our salad is lightly dressed with olive oil & lemon juice to make it really special

### desserts

#### 'tea cup' panna cotta

creamy vanilla bean panna cotta with a chocolate filled 'churro'

#### chocolate torte with raspberry coulis & clotted cream **GA**

this flourless chocolate torte is made with a blend of four chocolates and finished with a ganache topping. Served with raspberry coulis and a droplet of clotted cream \* if ice cream is preferred there is a 75p supplement

#### 'melting macaron' & vanilla pod ice cream

vanilla pod ice cream, served with a 'melting macaron' you heard, a macaron with a warmed gooey centre, our server will tell you what flavour macaron it is today

### It's definitely a wrap... wrap it up!

wraps are available in white or wholemeal...

now choose your filling:

#### piri piri crumbed chicken, garlic mayonnaise, tomato salsa, crisp lettuce & tomato **£6.95**

#### lightly battered haddock fish fingers, crisp lettuce, ketchup & mayonnaise **£7.25**

#### sautéed mushrooms with melted gorgonzola & crisp lettuce **£6.25 GA**

#### thinly sliced home cooked ham, cheese, tomato, crisp lettuce & mustard mayonnaise **£6.75 GA**

#### atlantic prawns smothered in a seafood sauce & crisp lettuce **£7.25 GA**

*we also have gluten/lacto free wraps at a supplement of 75p*

### just great salads

#### vegetarian italian **£9.95 GA V**

mixed leaves topped with pears caramelised in butter & sugar, tempura battered courgettes & shavings of pecorino cheese. Finished with a drizzle of balsamic reduction

#### gourmet caesar **£10.95**

crisp iceberg lettuce topped with char grilled chicken, crispy pancetta & crumbed poached egg. Topped with a creamy caesar dressing & sprinkled with pecorino dust

#### hot chilli beef **£10.95 GA**

pan fried tender fillet steak strips tossed in a chilli jam vinaigrette. Served on sautéed new potatoes with a sprinkling of malden salt and a bed of mixed crisp salad. This salad is hot but delicious!

#### atlantic prawn & smoked salmon **£10.75 GA**

mixed crisp salad topped with a pile of atlantic prawns & smoked salmon. Finished with a light covering of seafood sauce, paprika dusting and served with a lemon for squeezing

### figs classic dishes

#### big bowl soup with rustic breads **£6.75**

always homemade in our kitchen, a bowl of gourmet soup topped with a matching garnish, served with rustic bread & herby butter

#### the best ham, eggs & 'proper chips' **£11.50 GA**

thick cut home cooked ham, pan fried in butter until golden brown then topped with two fried eggs. Served with 'proper chips' & herby garden peas

#### gourmet beef burgers

served in a brioche toasted bun with lettuce, gherkin & tomato. With a stack of 'proper chips'

#### cheese burger **£11.95**

choose from melted cheddar or gorgonzola

#### texas burger **£12.95**

crispy bacon, melted cheddar, lightly battered onion rings & smothered in hot barbecue sauce

#### figs finest fish & 'proper chips' **£13.75**

lightly battered prime haddock fillet, served with 'proper chips' & mushy peas. Served with a traditional tartare sauce

### on the side

#### basket of 'proper chips' sprinkled with maldon salt **£2.95 GA V**

#### herby panko coated onion rings with garlic aioli **£3.25 V**

#### gluten free bread roll & butter **£2.95 V**

### desserts

#### mini scone crate **£3.95**

two mini warmed plain scones sprinkled with icing dust, served with clotted cream & strawberry preserve

#### 'mums' apple pie with creamy custard **£7.25**

rich shortcrust pastry top, underneath are large pieces of bramley apple with a slight hint of cinnamon & sugar just like mum used to make (that's my mum not yours!). It's served with creamy vanilla custard, but I bet you want ice cream instead, if you ask your server your secret will be safe with them!!!

#### vanilla bean panna cotta with a 'melting macaron' **£7.25 GA**

creamy vanilla bean panna cotta, served with a 'melting macaron' you heard, a macaron with a warmed gooey centre, our server will tell you what flavour macaron it is today

#### chocolate torte & jaffa **£7.45 GA**

this flourless chocolate torte is made with a blend of four chocolates and finished with a ganache topping. Served with jaffa cake ice cream and textures of orange

#### amaretto cheesecake with almond praline **£7.45**

creamy amaretto cheesecake with almond praline, finished with amoretto biscuit crumbs and shards of caramel

#### affogato with 'chocolate filled churros' **£6.75**

creamy vanilla pod ice cream served with a 'shot of coffee' to pour over your ice cream. Served with 'chocolate filled churros'

#### mini cheese platter **£8.25 GA**

mini selection of british and continental cheeses, paired with fig chutney... the perfect ending for any meal



### 'quirky' afternoon tea @ figs

**£19.95** per person

served from wed - thursday 12.30 - 2pm  
& fridays & saturday 1.30pm till 3pm

#### includes

a glass of chilled prosecco  
a pot of 'tea pig' everyday brew or a coffee with milk

#### sample menu

all mini style of course!

|                                      |   |
|--------------------------------------|---|
| ham & cheese croissant               | fish & 'proper chips' with tartare sauce        |
| hot dog with ketchup & mustard       | raspberry panna cotta with clotted cream        |
| piri piri chicken with chilli jam    | amaretto cheesecake with praline                |
| prawn cocktail with seafood dressing | scones with clotted cream & strawberry preserve |
| bite size sausage roll               |   |
| generously filled quiche             |   |

**V** vegetarian options available  
the above tea is subject to availability

all bookings require a non-returnable £10 deposit per person, and we require 24 hours notice of your intended reservation

Some food items may contain bones. We reserve the right at any time to offer a suitable alternative to any of the above dishes.

We can only offer one bill per table if you wish to divide your bill then we can offer you the use of a calculator and pen. We can take separate card payments but only one cash payment can be taken.

# DRINKS LIST

## TEAS & COFFEES

### iced tea infusions

#### minty mojito

a pot of hot minty infused tea poured into a jam jar full of ice, vanilla syrup & apple juice. Finished with sprigs of mint – great if you are driving and want to have that something a little different

£3.35

#### spiced toffee apple

a pot of hot cinnamon infused tea poured into a jam jar full of ice with caramel syrup. Finished with slices of fresh apple – feel like being a little bit naughty then this is definitely for you

£3.35

#### 5 a day super fruits

a pot of super fruits infused tea poured into a jam jar full of ice with vanilla syrup & fresh orange. Finished with slices of fresh orange & raspberries ..... a real healthy kick to your day!

£3.35

#### teas by 'tea pigs'

choose from the following range of teas everyday brew, peppermint, super fruits, apple & cinnamon, green & darjeeling early grey

£2.35

#### coffees by piacetto

the slow and gentle roasting process of mild arabica and intensely aromatic robusta beans lends piacetto espresso its invigorating flavour and its full, velvety crema

#### americano

black, milk or cream

£2.65

#### espresso

single £1.95 double £2.35

#### choc-o-lait

milk chocolate on a stick to stir into your hot milk

£3.35

#### flat white

£2.95

#### cappuccino

£2.95

#### latte

£2.95

#### mocha

hot frothy latte with milk chocolate on a stick to make your mocha

£4

## FIGS COCKTAILS

### lemony burst

limoncello liqueur, mixed with sparkling prosecco and a spritz of soda, garnished with fresh raspberries & mint sprig... so refreshing!

£7.95

### hugo

sparkling prosecco mixed with elderflower liqueur, fresh lime and a spritz of soda, garnished with limes & a mint sprig... definitely one for the men!

£7.95

### kir royale

pink moscato with a touch of chambord, poured over red berries... simple but satisfying!

£8.65

### hendricks & elderflower

a jam jar filled with hendricks gin topped with a sparkling elderflower water, garnished with limes, cucumber and a mint sprig... for gin lovers!

£8.65

### strawberry bellini

sparkling prosecco and blended strawberries, garnished with fresh strawberries and a mint sprig... perfect for the ladies!

£7.95

## WHITE WINES

**cambio 7 sauvignon blanc** *chile* 175ml £5 250ml £6.50 bottle £18.50

tantalising tropical fruit aromas overlay a solid base of citrus and herbaceous characters. Young, fruity and refreshing with well balanced acidity

**peter mertes riesling** *germany* bottle £18.95

peter mertes riesling kabinet has fresh flavours of apples and pears. An outstanding balance between sweetness and acidity has been achieved

**old press chardonnay** *australia* 175ml £5.35 250ml £6.75 bottle £19.50

peach & tropical fruit on the nose with refreshing pineapple notes and crisp lemon acidity on the finish

**vina lupina pinot grigio** *italy* 175ml £5.35 250ml £6.75 bottle £19.50

bright light yellow in colour, crisp and fruity with a floral nose and a fresh, long lasting finish

**kleine rust fairtrade chenin blanc** *south africa* bottle £20.25

aromas and flavours of ripe tropical fruit, honeycomb and lemon zest. This wine is medium-bodied with a lingering aftertaste

**ceps du sud viognier** *france* bottle £20.65

aromatic with peach and plump dried apricots on the nose. The palate is soft with stone fruit flavours, spice and a fresh finish

**vivanco rioja white** *spain* bottle £22.25

really fresh and invigorating with intense and elegant aromas of green apple, citrus fruits, pineapple and some floral hints

**picpoul de pinet** *france* bottle £22.50

fine and fruity reminiscence of citrus tropical fruits and spring flowers. Well balanced with a fresh, clean finish. Made from the unique picpoul grape, if you like pinot grigio and sauvignon blanc, give this a try

**johnson estate sauvignon blanc** *new zealand* bottle £27.50

intense passion fruit and grapefruit aromas with superb purity of flavour and vibrant acidity

## ROSÉ WINES

**vina lupina pinot grigio blush** *italy* 175ml £5.35 250ml £6.75 bottle £19.50

this light, easy-drinking rosé wine has subtle red fruit flavours and a soft finish

**furious boar zinfandel rosé** *california* 175ml £5.35 250ml £6.75 bottle £19.50

californian white zinfandel is all about drinkability. Medium dry with bags of strawberry flavours, this lighter style wine is perfect any time of day

**vivanco rioja rosé** *spain* bottle £21.95

the wine has aromas and flavours of redcurrant, strawberry and cherry. There is also a delicious hint of liquorice

## RED WINES

**cambio 7 cabernet sauvignon** *chile* 175ml £5 250ml £6.50 bottle £18.50

rich ruby red in colour with distinctive black and red currant flavours all beautifully bundled together.

**old press shiraz** *australia* bottle £19

a good ripe tannin structure, friendly and approachable with rich plum and red berry fruit.

**la serre merlot** *france* 175ml £5.35 250ml £6.75 bottle £19.50

very fruity and is both smooth and easy-drinking with just a hint of spiciness.

**kleine rust fairtrade pinotage shiraz** *south africa* bottle £20.25

an easy-drinking red wine with ripe red fruit flavours.

**chianti riserva docg villa di campo** *italy* bottle £22.50

packed full of violets and spicy fruit aromas. Notes of black cherry and dark chocolate, plus spicy oak on the finish

**little yering shiraz viognier** *australia* bottle £24.50

full-bodied with aromas and flavours of ripe juicy dark fruits such as blueberry and blackberry mixed in with more savoury notes of cracked black pepper

**argento malbec** *argentina* bottle £25.50

juicy flavours of plum and blackberry with a touch of chocolate and vanilla from oak ageing lead into a long finish

**vivanco crianza rioja** *spain* bottle £26.25

medium-bodied wine with aromas of violets, bright red fruit, vanilla and spice. A pleasant light toasty note lingers on the finish

**bordeaux chateau l'eglise** *france* bottle £27

intense aromas and flavours of ripe plums, cherries and vanilla. Full-bodied, with a rich mouthfeel

**fleurie millesime cave de fleurie** *france* bottle £29.95

there is red berry fruit on the nose and palate. Soft and fresh with light ripe tannins and crisp acidity

## SPARKLING & CHAMPAGNE

**tosti prosecco** *italy* single serve £6.95 bottle £23.95

well-balanced and refreshing, with a delicate almond note

**tosti rosé moscato** *italy* single serve £6.75 bottle £23.50

fruity aromas; vinous and slightly sweet palate

**vaporetto prosecco** *italy* bottle £25.75

a soft, fruity and refreshing sparkling wine with citrus, pear and floral flavours and aromas

**dimora prosecco** *italy* bottle £27.50

pear, apple, peach and lemon sorbet goodness with floral, toasty and lemon meringue pie notes

**baron de villeboerg brut** *champagne* bottle £36

apple and citrus fruit flavours with, biscuity notes and fine, delicate bubbles

**baron de villeboerg rosé** *champagne* bottle £38.75

salmon pink in colour, exudes delicate, fresh strawberry and raspberry hints

**lanson white label** *champagne* bottle £50

brilliant golden straw colour on the palate there are light toasty notes and dancing honey fruits that precede a lovely lingering citrus finish

Selected wines available in a 125ml glass on request.  
Some wines may contain allergens

Wines supplied by VIVAS Wine Limited



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